

Group Food Safety Policy

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Owner:	Group R&D and Quality Management
Approved by:	Sustainability Committee and Executive Chairman
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1. Overview

In line with Vitasoy International Holdings Limited's ("the Group") corporate vision to provide high-quality, great tasting and nutritious products to our customers, food safety is the core requirement of quality without compromise.

This Food Safety Policy is thus established for guiding the overall quality intention and direction of the Group.

2. Scope

This Policy applies to all products and services under the Group including all subsidiaries and joint ventures over which the Group has management control.

3. Principles and Requirements

- a. We are committed to complying with customer, regulatory and statutory requirements.
- b. We strive for quality excellence through communication, training, devotion, continuous improvement and achieving total consumer satisfaction.
- c. We adopt relevant quality and safety principles and systems applicable to the supply chain of our products and services.
- d. We develop framework for establishing and reviewing food safety objectives of the Group.
- e. We foster employees' awareness and ownership to adhere to these principles and systems via effective communication, regular management, monitoring and training to ensure food safety and consistent quality of products and services.
- f. The Group shall strictly follow the principles below for achieving food safety:
 - Implement HACCP¹ and management system² (such as ISO 22000³ Food Safety Management System and/or ISO 9001⁴ Quality Management System).
 - Ensure raw materials are purchased from approved vendors or manufacturers that meet relevant regulatory standards and requirements.
 - Ensure production processes and product storage/delivery are under good

¹ HACCP: Hazard Analysis Critical Control Point

² Please refer to Annex for details

³ ISO 22000: An International Standard of Food Safety Management System

⁴ ISO 9001: An International Standard of Quality Management System

hygiene conditions that comply with Good Manufacturing Practices (GMP) principles.

- Conduct regular audits on internal facilities as well as suppliers to ensure safety and quality practices meeting the Group's standards.
- Ensure sufficient food safety and hygiene trainings are provided to employees.
- Ensure food safety and quality management practices are effectively implemented and monitored regularly.

4. Implementation

- Group R&D and Quality Management:
 - To ensure the implementation of the Policy and allocate necessary resources.
- Local Operations:
 - To communicate with employees via training programmes and education to ensure the Policy is being introduced and that employees understand their relevant responsibilities in the processes, and to supervise the implementation of the practices.
- Employees:
 - To achieve food safety by taking ownership and carrying out responsibilities assigned according to this Policy.

5. Review of the Policy

The Sustainability Committee will conduct a periodic review on this Policy as needed.

6. Annex – About ISO Certification

All products manufactured at the Group's factories are certified with ISO 22000:2005 (except Singapore's facility where ISO 9001:2015 applies and Australia's facility where FSSC 22000⁵ applies).

ISO22000:2005 is an International Standard about Food Safety Management System. It specifies the requirements of 4 key elements, interactive communication, system management, pre-requisite programmes and HACCP principles/application steps to ensure food safety along the food manufacturing chain up to the final consumption. This certification demonstrates the organisation's ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

The scope of ISO 22000:2005 listed above enables our organisation to:

- plan, implement, operate, maintain and update a food safety management system aimed at providing products that are safe for the consumer
- demonstrate compliance with applicable statutory and regulatory food safety requirements
- evaluate and assess customer requirements and demonstrate conformity with those requirements that relate to food safety in order to enhance customer satisfaction
- communicate effectively food safety issues to suppliers, customers and relevant interested parties
- ensure that the organisation conforms to its stated food safety policy
- demonstrate such conformity to relevant interested parties

ISO9001:2015 is an International Standard about Quality Management System (QMS) that is based on the plan-do-check-act methodology and provides a process-oriented approach to documenting and reviewing the structure, responsibilities and procedures required to achieve effective quality management in an organisation. The aim is to:

- demonstrate ability to consistently provide products and services that meet customer and applicable legal and regulatory requirements
- enhance customer satisfaction through the effective application of the system, including processes for improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.

The scope of ISO 9001:2015 covers:

- Documented information, planning and determining process interactions
- Responsibilities of management
- Management of resources, including human resources and an organisation's work environment
- Product realisation, including the steps from design to delivery
- Measurement, analysis and improvement of the QMS through activities such as internal audits and corrective and preventive action

- End -

⁵ FSSC 22000: Food Safety System Certification 22000, including ISO 22000:2005, ISO 22002-1:2009 and additional FSSC 22000 requirements. A step up system of ISO22000:2005.